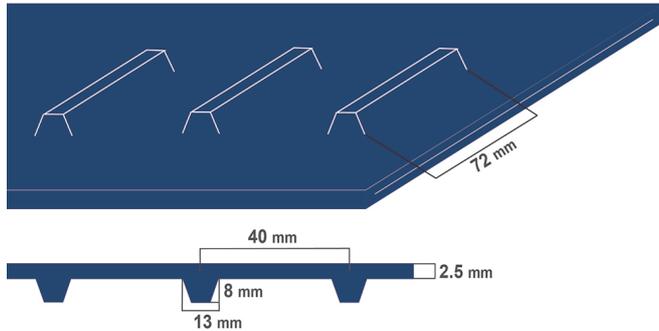


CODE NA-1460C_D13

TYPE
Compact Drive 25/40 blue DET
COMPOSITION


FEATURES

Humidity influence	no
Suitable to metal detector	no
Permanent antistatic dynamically (UNI EN ISO 21179)	no
Static conductivity (UNI EN ISO 284)	no
C.I.P. (Clean In Place)	yes
Conveying on plastic strips UHMW ⁽²⁾	yes
Conveying on rollers	yes
Troughed conveying	no
Swan neck conveying	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances (see file available on line)	12

Description	Compact belt with traction core treated to avoid waving, timing profile on the drive side	
Material	Polyurethane (TPU)	
Thickness	2.50 mm	0.10 in.
Weight	2.90 kg/m ² + 0.18 kg/m (for row of teeth) 0.59 lbs./sq.ft + 0.12 lbs./ft (for row of teeth)	
Surface pattern	Smooth	
Colour	Dark blue	

TECHNICAL SPECIFICATIONS

Elongation at 1%	8 N/mm	46 lbs./in.
Pitch	40 ± 0.4 mm	1.57 ± 0.16 in.
Temperature resistance ⁽²⁾	min. -30 °C	-22 °F
	max. +90 °C	194 °F
⁽¹⁾ Use of the belt with limit values may reduce its life		
Max. production width	2000 mm	79 in.
Minimum roller diameter:		
■ Bending roller	80 mm	3.2 in.
■ Counter-bending roller	120 mm	4.7 in.
Coefficient of friction:		
■ Stainless steel - dry/wet	0.50/0.42 [-]	
■ UHMW ⁽²⁾ - dry/wet	0.42/0.35 [-]	

⁽²⁾UHMW = Ultra High Molecular Weight

COMPLIANCE

REACH Regulation EC 1907/2006 and amendments
 Regulation EC 1935/2004 and amendments
 Regulation EC 2023/2006 and amendments
 Regulation EU 10/2011 and amendments
 FDA (Food and Drug Administration)

SUITABLE FOR

Food: meat and fish processing
 Food: conveying of meat
 Food: cheese processing
 Fruits and vegetables
 Food: bakery
 Food: sweet and salty snacks

NOTES

Thanks to the outstanding resistance to abrasion, oils, fats, detergents and to the most aggressive cleaning procedures, DET belts are specially recommended for applications that require compliance with HACCP (Hazard Analysis and Critical Control Point) and IFS (International Food Standard).

Issue: 08-05-2018

Last Update: 08-05-2018

DISCLAIMER

The information contained in this document describes the features of the CHIORINO product as tested in a laboratory environment at a temperature of +23 degrees °C at 50% relative humidity. It does not necessarily reflect the conditions of industrial use and it does not guarantee the product to be suitable for certain applications. The client remains liable for the proper selection and correct use of the CHIORINO product. CHIORINO cannot be held responsible should damages arise from the use of its products. Necessary alterations to this data can be made without prior notice.